

Creamy Butter Chicken (Ayam Mentega Berkrim)

Golden fried chicken coated with creamy butter sauce is one of the tasty dishes for your dinner.

6 servings



Easy

up to 5 Min.



Ingredients:

For Fried Chicken:

1 box Dr. Oetker Nona Kentucky
Flour Original
2 pcs Chicken Breasts (cubed)

For Sauce:

4 tbsp Salted Butter
½ piece Big Onion (diced)
3 cloves Garlic (diced)
4 pcs Bird's Eye Chilli
1 Curry Leaves
400 ml Evaporated Milk
1 tsp Dr. Oetker Nona Corn Starch +
1 tbsp water for thickening

Untuk Ayam Goreng:

1 kotak Tepung Goreng Serbaguna
Asli Dr. Oetker Nona
2 ketul Dada Ayam

Untuk Sos:

4 sudu besar Mentega Masin
½ biji Bawang Merah (dicincang)
3 ulas Bawang Putih (dicincang)
4 helai Cili Merah Kecil (dipotongkan)
1 tangkai Daun Kari
400 ml Susu Cair
1 Dr. Oetker Nona Kanji Jagung + 1
sudu besar Air

1 Heat up the cooking oil at medium heat.

Panaskan minyak pada api sederhana di dalam kualiti.

2 Coat chicken cube with Dr. Oetker Nona Kentucky Original and fry until golden brown. Remove the chicken and set aside.

Salutkan ayam dengan Tepung Goreng Serbaguna Asli Dr. Oetker Nona dan goreng sehingga warna kuning keemasan, biarkan tepi

3 Melt the butter in a pan over medium heat and stir fry the onion. Add in garlic, bird's eye chili, curry leaves and fry until fragrant.

Cairkan mentega dalam kualiti pada api sederhana dan tumiskan bawang merah. Masukkan bawang putih, cili merah kecil, daun kari dan tumis hingga wangi.



- 4 Pour in evaporated milk and bring to boil. Add in corn starch mixture and cook until the sauce thickens.**

Masukkan susu cair dan masak sehingga didih. Tuangkan campuran kanji jagung dengan air dan tumis hingga pekat.

- 5 Coat the fried chicken cubed with the butter sauce.**

Salutkan ayam goreng dengan sos mentega.

